



# *Common Market for Eastern and Southern Africa*



## **EDICT OF GOVERNMENT**



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COMESA 017 (2004) (English): Standard for  
Margarine



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COMESA HARMONISED  
STANDARD

COMESA/FDHS  
017:2004

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## Standard for Margarine

**CODEX STANDARD FOR MARGARINE**CODEX STAN 32-1981 (REV. 1-1989)<sup>1</sup>**1 Scope**

This Standard will not apply to any product which contains less than 80% fat and is not labelled in any manner which implies, either directly or indirectly, that the product is margarine.

**2 Description****2.1 Product definition**

*Margarine* is a food in the form of a plastic or fluid emulsion, which is mainly of the type water/oil, produced principally from edible fats and oils, which are not mainly derived from milk.

**2.2 Other definitions****2.2.1**

*Edible fats and oils* means foodstuffs composed of glycerides of fatty acids of vegetable, animal or marine origin. Fats of animal origin must be produced from animals in good health at the time of slaughter and be fit for human consumption as determined by a competent authority recognized in national legislation. They may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present in the fat or oil.

**2.2.2**

*Prepacked* means packed or made up in advance, ready for retail sale in a container.

**3 Essential composition and quality factors****3.1 Raw materials**

3.1.1 Edible fats and/or oils, or mixtures of these, whether or not they have been subjected to a process of modification.

3.1.2 Water and/or milk and/or milk products.

**3.2 Minimum fat content**

80% m/m of the product

<sup>1</sup> Formerly CAC/RS 32-1969.

### 3.3 Maximum water content

16% m/m of the product

### 3.4 Additions

The following substances may be added to margarine:

- 3.4.1 Vitamins: Vitamin A and its esters  
 Vitamin D  
 Vitamin E and its esters  
 Other vitamins

Maximum and minimum levels for vitamins A, D and E and other vitamins should be laid down by national legislation in accordance with the needs of each individual country including, where appropriate, the prohibition of the use of particular vitamins.

- 3.4.2 Sodium chloride

- 3.4.3 Sugars<sup>2</sup>

- 3.4.4 Suitable edible proteins

## 4 Food additives

### 4.1 Colours

#### Maximum level

- |       |  |  |
|-------|--|--|
| 4.1.1 | Beta-carotene  | 25 mg/kg   |
| 4.1.2 | Annatto extracts                                       | 20 mg/kg (calculated as total bixin or norbixin) |
| 4.1.3 | Curcumin or Turmeric                                   | 5 mg/kg (calculated as total curcumin)           |
| 4.1.4 | Beta-apo-8'-carotenal                                  | 25 mg/kg   |
| 4.1.5 | Methyl and ethyl esters of beta-apo-8' carotenoic acid | 25 mg/kg   |

### 4.2 Flavours

Natural flavours and their identical synthetic equivalents, except those which are known to represent a toxic hazard, and other synthetic flavours approved by the Codex Alimentarius Commission are permitted for the purpose of restoring natural flavour lost in processing or for the purpose of standardizing flavour, as long as the added flavour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value.

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<sup>2</sup> "Sugars" means any carbohydrate sweetening matter.

**4.3 Emulsifiers**

4.3.1	Mono- and diglycerides of fatty acids	Limited by GMP
4.3.2	Mono- and diglycerides of fatty acids esterified with the following acids: acetic; acetyltartaric; citric; lactic; tartaric, and their sodium and calcium salts	10 g/kg
4.3.3	Lecithins and components of commercial lecithin	Limited by GMP
4.3.4	Polyglycerol esters of fatty acids	5 g/kg
4.3.5	1,2-propylene glycol esters of fatty acids	20 g/kg
4.3.6	Esters of fatty acids with polyalcohols other than glycerol: Sorbitan monopalmitate Sorbitan monostearate Sorbitan tristearate	10 g/kg
4.3.7	Sucrose esters of fatty acids (including sucroglycerides)	10 g/kg

**4.4 Preservatives**

4.4.1	Sorbic acid and its sodium, potassium and calcium salts	1000 mg/kg individually or in combination
4.4.2	Benzoic acid and its sodium and potassium salts	expressed as the acids

**4.5 Antioxidants**

4.5.1	Propyl gallate	100 mg/kg
4.5.2	Butylated hydroxytoluene (BHT)	75 mg/kg
4.5.3	Butylated hydroxyanisole (BHA)	175 mg/kg
4.5.4	Any combination of propyl gallate, BHA, exceeded BHT	200 mg/kg, but limits in 4.5.1-4.5.3 not to be
4.5.5	Natural and synthetic tocopherols	500 mg/kg
4.5.6	Ascorbyl palmitate	) 500 mg/kg individually or in combination )
4.5.7	Ascorbyl stearate	

4.5.8 Dilauryl thiodipropionate 200 mg/kg

#### 4.6 Antioxidant synergists

4.6.1 Citric acid Limited by GMP

4.6.2 Sodium citrate Limited by GMP

4.6.5 Isopropyl citrate mixture )  
 4.6.4 Phosphoric acid ) 100 mg/kg individually or in combination  
 4.6.5 Monoglyceride citrate )

#### 4.7 Acidity regulators

4.7.1 Citric and lactic acids and their potassium and sodium salts GMP

4.7.2 L-tartaric acid and its sodium and sodium/potassium salts GMP

#### 4.8 Anti-foaming agent

Dimethyl polysiloxane (dimethyl silicone) 10 mg/kg  
 singly or in combination with silicon dioxide

### 5 Contaminants

5.1 Iron (Fe) 1.5 mg/kg

5.2 Copper (Cu) 0.1 mg/kg

5.3 Lead (Pb) 0.1 mg/kg

5.4 Arsenic (As) 0.1 mg/kg

### 6 Hygiene

It is recommended that the product covered by the provisions of this standard be prepared in accordance with the appropriate Sections of the General Principles of Food Hygiene recommended by the Codex Alimentarius Commission (Ref. No. CAC/RCP 1-1969, Rev. 2-1985).

### 7 Packaging

Margarine when sold by retail shall be prepacked and may be sold in pack of any shape.

### 8 Labelling

The provisions of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985 (Rev. 1-1991)) shall apply.

## **8.1 Name of the food**

8.1.1 The name of the food to be declared on the label shall be "Margarine".

## **8.2 Labelling of non-retail containers<sup>3</sup>**

The Labelling of non-retail containers shall comply with the section 5.3 of the Guidelines on Labelling Provisions in Codex Standards.

## **9 Methods of analysis and sampling**

See Codex Alimentarius Volume 13.

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<sup>3</sup> Applicable only to outer containers for a number of prepackaged foods.